



Bespoke

£400 for up to 6 people

**£50 per person for each additional person
(excluding cost of food)**

Sample

Canapés

Optional £2 per canape

Please refer to the canape sample menu

Starter

Beetroot & gin sea trout, pickled samphire, fresh horseradish cream

Crispy pork belly, celeriac remoulade, apple sauce

Seared turnips, rosemary infused mash, balsamic glaze, crispy shallot (vg)

Smoked ricotta, fennel, radish, orange and chilli vinaigrette (v)

Plumstead Pantry's sourdough bread and miso butter

Mains

Welsh lamb rump, fondant potato, savoy cabbage, rosemary jus

Sea bass, crab cake, confit leeks, crispy parsnips, parsley oil

Spelt & barley risotto, squash, pistachio and sage (v)

Aubergine lasagne roll ups, almond ricotta, plum tomato & basil pesto (vg)

Desserts

Cox apple tart, apple brandy cream

Chocolate cheesecake with caramelised poached pear (vg)

Raspberry cranachan with crispy oats and honey

Cheeses

Optional £8 per person

We use fresh ingredients and some dishes may be replaced at short notice due to the availability of the products.



Booking policy

Thank you for your interest in booking our service.

The following sets out our current booking policy.

For the full terms of conditions of booking, please refer to our website.

Pre-designed menu/Canape menu

- Minimum charge of £250 apply for the pre-designed menu.
- If you have a food allergy, intolerance or sensitivity, please speak to us about ingredients in our dishes before booking. We cannot accommodate any dietary requirements which have not been advised at the time of booking.
- All parties must choose from the same menu.
- Transportation cost is charged from DA16 at an hourly rate of £15 per hour and where the congestion charge and parking charges apply, these will be charged at estimate.
- Prices include the preparation of the menu items on the day and the cost of food.
- For the guest of 7 people or more, we will include an additional staff for the duration of the service at £150.
- Please note that we will require the payment in full in order to secure your booking.

Bespoke menu

- Minimum charge of £350 apply for the bespoke menu.
- If you have a food allergy, intolerance or sensitivity, please speak to us about ingredients in our dishes before booking. We cannot accommodate any dietary requirements which have not been advised at the time of booking.
- Transportation cost is charged from DA16 at an hourly rate of £15 per hour and where the congestion charge and parking charges apply, these will be charged at estimate.
- Prices include consultation, designing a bespoke 3 course menu, preparation and cooking of the bespoke menu on the day.
- Prices excludes the cost of food – estimate cost of food provided and charged in advance.
- For the guest of 7 people or more, we will include an additional staff for the duration of the service at £150.
- Please note that we will require the payment in full in order to secure your booking.

Other services

- All other services are tailored to your needs and therefore we will provide you with a fee quote upon your confirmation of service required.

Cancellation and Deposits

- Orders cancelled or reduced within 10 days prior to the booked date will be charged in full.
- Orders cancelled or reduced more than 10 days prior to the delivery time will be charged at 50%.